

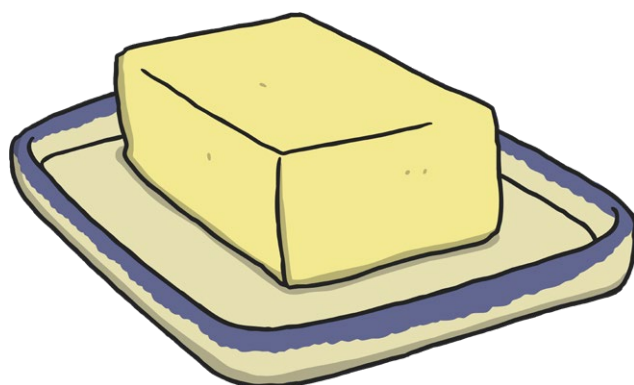
# Make Your Own Butter

## Science Experiment

Butter is an important part of sandwiches and tastes great on toast. Follow these instructions to make your own yummy butter.

### You will need:

- cream (it needs to be thick cream so double cream or whipping cream works best)
- plastic jar with a lid
- sieve
- bowl



### Method:

1. Pour the cream into the jar. The jar should be about half full.
2. Put the lid on the jar and make sure it's on tightly.
3. Now for the hard work! Shake the jar lots until you see a lump form in the jar. This could take a long time – maybe even ten minutes!
4. Eventually, you will see a lump and some liquid. The lump is butter and the liquid is buttermilk, an ingredient that can be used in lots of different things.
5. Put the sieve over a bowl. Open the jar and tip the contents into the sieve.
6. You now have separate butter and buttermilk.

### The science:

Cream is made up of tiny pieces (called molecules) of fat surrounded by water. When you shake the cream, the fat molecules start to clump together in a lump. They then separate from the liquid.

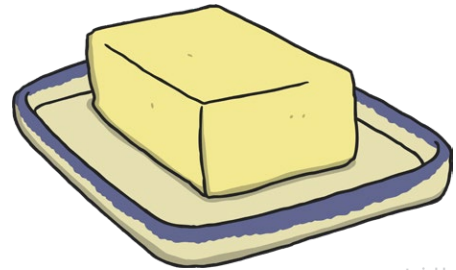
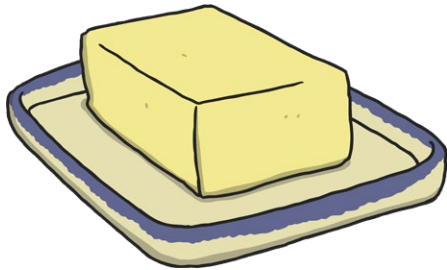
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How long did you have to shake the jar before you saw lumps starting to form?

Which is runnier, the cream or the buttermilk?

Does the cream change colour when it turns into butter and buttermilk?



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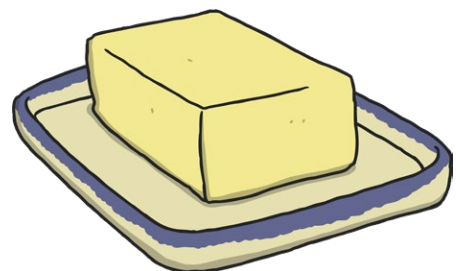
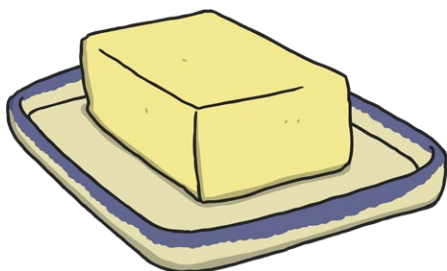
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